



## DINNER

6:00pm to 10:00pm

### Raw Bar

OYSTERS ON THE HALF SHELL* (R)(GF)	3/ea
Ask your server for today's fresh selection	
CHEF'S CEVICHE OF THE DAY* (R) (GF)	15
Daily fish selection, yucca and plantain chips	
LANGOUSTINE COCKTAIL* (GF)	18
Deep sea langoustine, cocktail sauce, horseradish shavings	
TUNA TATAKI* (R)	16
Lightly seared, yuzu glaze, seaweed salad	

### Small Plates

SHRIMP TOAST	9
Sweet baby shrimp, avocado, shallot, lime, micro cilantro	
CRISPY CALAMARI	13
Rice flour breading, Sicilian tomato sauce	
STEAMED MUSSELS	17
Spicy champagne and butter broth, tomatoes, fresh herbs, crusty charred bread	
HEIRLOOM TOMATO TOAST (VEG)	8
Sweet tomatoes, e.v.o.o, sea salt, cracked pepper, shaved parmesan, micro basil	
WARM CRAB DIP	15
Cajun spices, sweet onion, garlic, sharp cheddar, sherry, grilled pita bread	

### Soup and Salads

CLASSIC CAESAR	10
Romaine, lemon Caesar dressing, herbed croutons, parmesan crisp, marinated white anchovies	
GREEK SALAD (GF) (VEG)	11
Feta cheese, olives, cucumber, tomatoes, oregano vinaigrette	
MIXED GREENS (GF) (VEG)	10
Baby field greens, cherry tomatoes, cucumber, shaved radish, pearl onions, and balsamic vinaigrette	

### Salad add-ons:

Grilled chicken	8
Grilled shrimp	12
Grilled mahi	13

GOLDEN TOMATO GASPACHO (GF) (VEG)	9
Cumin and chive oil, onion cream	

CHEF'S SOUP OF THE DAY	10
Ask your server for today's fresh selection	

### Mains

SHRIMP SCAMPI	23
Fettuccine, lemon, garlic, butter, fresh herbs	
BLUE CRAB RAVIOLI	25
Tomato and brandy cream sauce, wilted spinach, oven roasted tomatoes, parmesan	
PASTA PRIMAVERA (VEG)	22
Fettuccine, roasted market vegetables, fresh herbs, tomato sauce, parmesan cheese	
CIOPPINO	27
Linguine, spicy tomato broth, mussels, local fish, garlic, fresh herbs, crusty charred bread	
NEW YORK STRIP* (GF)	35
14oz, cracked black pepper, sea salt, potato puree, market vegetables	
FILET MIGNON* (GF)	38
8oz, sautéed mushroom mix, roasted red peppers, herbed garlic butter	

DOUBLE CUT LAMB CHOPS*	35
Open fire grilled, creamy polenta, pan jus	
PAN SEARED AMISH CHICKEN BREAST	25
Market vegetables, pan jus	
CHESHIRE WHITE PORK CHOP* (GF)	28
Mojo marinated, rice and beans	

SPICE RUBBED GRILLED AHI TUNA (R) (GF)	32
Baby arugula, shaved fennel, grapefruit, onion vinaigrette, red onion, fennel fronds	

DIVER SCALLOPS (GF)	30
Carrot puree, market vegetables, tupelo honey and white balsamic, micro basil	

GRILLED SPINY LOBSTER TAIL (GF)	34
Fingerling potatoes, cilantro and lime butter	

GRILLED WAHOO (GF)	29
Heirloom tomato chutney, green olive vinaigrette	

LOCAL DAILY FISH	29
Market vegetables, jalapeno and citrus beurre blanc	

### Sides 8/ea

Potato puree (GF) (VEG)	
Market vegetables (GF) (VEG)	
Roasted mushrooms with peppers (GF) (VEG)	
Rice and beans, traditional style with shredded pork	
Fries	

6261 Collins Ave, (at 63<sup>rd</sup> street), Miami Beach, FL 33140 [www.hiltonmiamibeach.com](http://www.hiltonmiamibeach.com)

18% suggested gratuity is added for your convenience. 20% gratuity will be added to parties of 10 or more. Please inform your server of any food allergies. \*Consuming raw or under-cooked items may increase your risk of food borne illness.